



Glazed Raisin-Cinnamon Biscuits

 Vegetarian  Gluten Free

READY IN



25 min.

SERVINGS



12

CALORIES



60 kcal

DESSERT

Ingredients

- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 0.7 cup milk
- 0.7 cup powdered sugar
- 0.5 cup raisins
- 0.3 teaspoon vanilla
- 1 tablespoon water
- 2.5 cups frangelico

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Equipment

bowl

baking sheet

oven

Directions

Heat oven to 450F. In medium bowl, stir all biscuit ingredients just until soft dough forms.

Place dough on surface generously dusted with Bisquick mix; gently roll in Bisquick mix to coat. Shape into ball; knead 10 times.

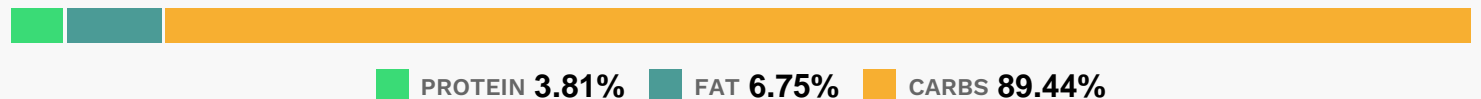
Roll 1/2 inch thick.

Cut with 2 1/2-inch cutter dipped in Bisquick mix. On ungreased cookie sheet, place biscuits 2 inches inches apart.

Bake 8 to 10 minutes or until golden brown. While biscuits are baking, in small bowl, beat all glaze ingredients with spoon until smooth.

Spread glaze over warm biscuits.

Nutrition Facts



Properties

Glycemic Index:14.32, Glycemic Load:4.19, Inflammation Score:-1, Nutrition Score:0.9591304347243%

Nutrients (% of daily need)

Calories: 60.3kcal (3.02%), Fat: 0.47g (0.73%), Saturated Fat: 0.26g (1.65%), Carbohydrates: 14.16g (4.72%), Net Carbohydrates: 13.66g (4.97%), Sugar: 9.18g (10.2%), Cholesterol: 1.63mg (0.54%), Sodium: 7.08mg (0.31%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 0.6g (1.21%), Manganese: 0.05mg (2.32%), Potassium: 71.19mg (2.03%), Calcium: 20.17mg (2.02%), Fiber: 0.5g (2%), Vitamin B2: 0.03mg (1.85%), Phosphorus: 18.33mg (1.83%), Vitamin B12: 0.07µg (1.22%)